

April 2018

SALISBURY

the magazine



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SALISBURY

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FEATURES

..... April 2018

36

Horse whisperer

Macy Woody and her
champion Tennessee walker

by MARK WINEKA

46

Say yes to the dress

Brenda Neely's shop has been
providing gowns for 25 years

by SHAVONNE WALKER

54

Malt shop

Steve Bauk and Aaron Goss
provide locally grown, malted
barley for craft brewers

by MARK WINEKA

On this page: Carson High School junior
Macy Woody's riding uniform hangs
in the barn.

— Photo by Jon C. Lakey



DEPARTMENTS



14

IN EVERY ISSUE

Editor's Letter p.7 | Bookish p.8 | Through the Lens p.10 | Rowan Original p.12
 Events Calendar p.72 | The Scene p.74 | Salisbury's the Place p.82



26

FOOD

14 **Prime time**

Ivan's serves up fine steak, seafood



20

THE ARTS

20 **String music**

Multi-instrumentalist Matthew Weaver plays it by ear

AT HOME

24 **Eclectic touch**

Couple give home a style of its own

WELLNESS

66 **Making the rounds**

Campbell University medical students train with local doctors

INDEX OF ADVERTISERS

Baker's Shoes	61
Bare Furniture	4
Barnhardt Jewelers	60
CHS-Primary Care	83
Cabarrus Eye Center	35
Carolina Cremation	2
Carolina Women's Health	52
Dan Nicholas Park	11
Distinctive Naturescapes	71
Downtown Salisbury	34
F&M Bank	25
J.A. Fisher Co., Inc.	35
Godley's Garden Center	33
Griffin, Cathy	53
Land or Lake Realty	33
Landis Plumbing	71
Laurels of Salisbury	51
Lazy 5 Veterinarian	43
Medicine Shoppe	50
Merrell Family Dentistry	60
NC Transportation Museum	42
North Hills Christian School	71
Par 3 Life, Health	71
Rowan Animal Clinic	51
Rowan/Kannapolis ABC Board	45
Salisbury Dental	3
Salisbury Orthopedic	84
Southern Images Lawn	33
Stout Heating & Air	53
The Forum	71
Tom's Carpet Care	33
Trinity at Home	61
Trinity Oaks	44
Viva Wellness	35
Windsor Gallery	65
Yatawara Gynecology	52
Young's Flooring	33

Have a great picture? Share it in 'Through the Lens'

Although you're holding the 24th issue of Salisbury the Magazine we've now published, it still seems as though we're feeling our way, trying to figure out what works and what doesn't.

We're getting some things right.

Thanks to Jon Lakey, the photography director who shoots most of our pictures; photographer Wayne Hinshaw, a frequent contributor; and Andy Mooney, the creative director who puts it all together, we have an image-driven magazine prompting the judge for a recent N.C. Press Association contest to say, "I like the feel of the magazine and the design of the different spreads."

But we intend to keep on tweaking things, and one of those items probably will be the images we use for our "Through the Lens" feature, which appears toward the front of every issue.

Lakey has provided the one-page or two-page photographs for Through the Lens about 90 percent of the time. And with his talent, those pictures have always been something worth stopping for before moving to other sections of the magazine. When Lakey hasn't furnished the photo, we've had guest contributors. Starting with this issue, we would like to do more of that.

Joel Honeycutt, a strong amateur photographer, provided the April image for Through the Lens. As much as possible moving ahead, we'd like to make Through the Lens a reader-driven department, using the photographs you share.



Some ground rules: 1) I am the judge. 2) I decide if the photograph is worthy. 3) This isn't meant to highlight your grandchildren or some unusual vegetable from your garden. 4) See rules 1, 2 and 3.

We're cheap, so there is no money or prize for being chosen, just the glory. I know we have plenty of good photographers out there. Salisbury the Magazine already has featured some of them in previous issues such as R. Wayne Wrights, Christopher Derrick and Dr. Jimmie Anderson.

If you have a quality photograph you think would make a Through the Lens contribution, email it to me at mark.wineka@salisburythemagazine.com or to Jon Lakey at jon.lakey@salisburythemagazine.com. Many thanks.

And while we're on photos...

As our magazine has become more familiar, several organizations and event planners have come to realize we accept "Scene" photographs from their happenings. We can't get to every event ourselves, so sometimes we rely

on Scene photos provided for us.

Again, we welcome those, especially if they are of high quality, show plenty of faces and include the names of people in the pictures. This issue is a good example: Heather Alsip and Leslie Poteat provided some great photographs of the Waterworks Oyster Roast and First Pitch Dinner, respectively, and we appreciate their talent, work and generosity.

My apologies, but I have not left much room to talk about this issue. You will find it packed with interesting stories on Carolina Malt House, Macy Woody and her Tennessee walking horse, Brenda Neely's dress shop, Ivan's restaurant, musician Matthew Weaver, a stylish house on West Thomas Street and Campbell University medical students who find Novant Health Rowan a great learning environment.

Catawba College baseball coach Jim Gantt is our Rowan Original. Deirdre Parker Smith gives us an expanded version of "Bookish" on Kristy Woodson Harvey's new work, and Karen South Jones supplies our "Salisbury's the Place" column.

I like the feel of it. 

Mark Wineka,
Editor, Salisbury the Magazine

'Southern charm'

Woodson delves into loss,
second chances in latest
Peachtree Bluff book

By DEIRDRE
PARKER SMITH

Soon you will learn "The Secret to Southern Charm," courtesy of Kristy Woodson Harvey and her second book in the Peachtree Bluff Series.

The novel will be released April 3, and Kristy will start her book tour here, at Rowan Public Library, on April 2. On release day, she'll be at South Main Book Co., 110 S. Main St., and then she'll be off to Florida, Maryland, North and South Carolina, Texas and Ohio, among other places.

I caught up with her while she was on her way to a book club meeting in Clinton, S.C.

The new book, which features sister Sloane's story, is almost equal parts mother Ansley's story, making for a nice balance between the generations. The series is about Ansley and her three daughters, Caroline, Sloane and Emerson. Caroline is the up-town girl dealing with a straying husband and new baby; Sloane is an Army wife with two boys whose husband is missing in Iraq; Emerson is an actress hoping for her big break and yet strongly pulled back home in Peachtree Bluff, Ga.

Ansley is having a second chance at love after losing her husband in the 9-11



Kristy Woodson
Harvey at her
home in Beaufort.
— Jon C. Lakey
photo

attacks, but she's now busy being a mother, grandmother and caregiver all at the same time. In "Secret to Southern Charm," I could see qualities in her that Kristy's own mother, Beth Woodson, must have.

"Ansley is a mother like my mother," Kristy says. "She would do anything in the world for her children. She has a really close mother/daughter relationship."

And the book features quite a few design references to furniture, paint and fabrics. Kristy and her mother write a design blog, DesignChic. Their taste in design is all over Ansley's world, especially in this book.

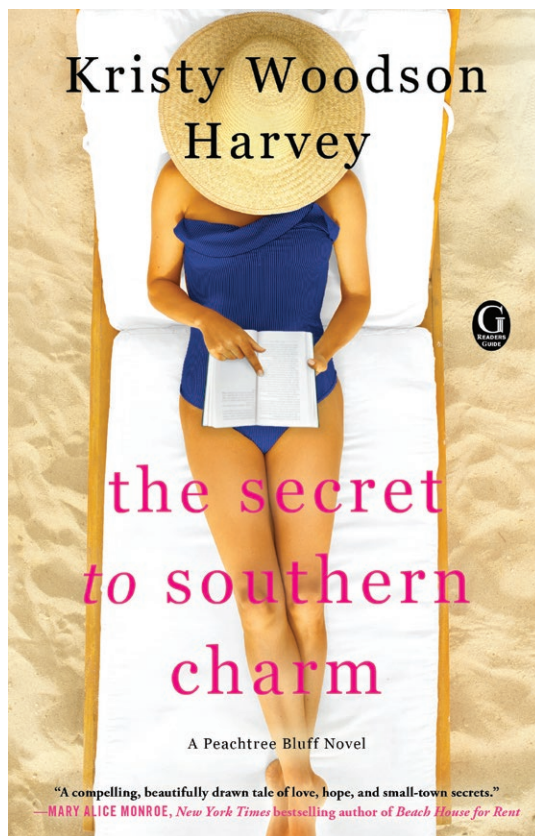
And there's a lot of author Kristy in the book, as well. If you've ever been to her lovely home in Beaufort or seen photos of it, you'll have an idea of the way Ansley and her girls are living, with clean lines, white walls, sea-themed decor, including an oyster-shell chandelier mentioned in the book.

The home and surroundings in Peachtree Bluff are becoming more distinct, where in the first book, it was all about characters.

The reason, Kristy says, is that Sloane's story is about home. Her home is in her husband, and without him, she feels completely lost. She has to find a new sense of home, and perhaps, a new home for her heart. The only way she can do that is with help from her family.

Ansley has to help support her, while at the same time gently pushing her to stop grieving and move on. Here, Kristy rounds out the mother character, first by introducing Ansley's mother, now living in the home, too, as Ansley cares for her and worries about her vanishing memory. So Ansley is seen as mother and daughter, and Kristy does a good job of portraying a 50-something woman as a vibrant and multifaceted person with a career, a family and perhaps, a new man.

"I'm always nervous about taking on an older character," Kristy says. "I like to put myself in that situation and see what it feels like, experi-



ence writing a love story of an older woman. I didn't want it to feel like a 20-year-old's love story."

Kristy says, "This book is a little more about (the characters') future; the first one was about their pasts. I had to ask, what would this look like for a woman in her 50s? ... It's been interesting for me to write her, I've been more interested in her and the development of her character. I thought she'd be more of a backdrop, but no, she's more central. Here's a 30-year-old growing into the idea that older women have important lives to lead and stories to tell. Older women's stories are exciting, vibrant and real, and kind of overlooked."

Creating Ansley broadens her audience, Kristy says. "People say there's a bias in publishing towards younger women, I don't really see it. I've never gotten pushback from the editors

about that. Maybe it's the way the world is changing."

Kristy has already started book three of the planned trilogy, but she's not sure what's going to happen. "When I started writing the books, I wasn't sure if Adam would come home; I wasn't sure how it would play out. Thinking of Sloane as a character, of all the sisters, she is the most vulnerable one, the soft-hearted one. She has a little less of that hard core the others have.

"Sloane's story is really about the pieces of herself that are lost. She's completely falling apart without Adam, and without him, what is her life?"

Kristy says Sloane is asking "Who am I without being an Army wife?" That comes with a different set of responsibilities. "Their relationship is much more old-fashioned. In talking to military wives, they feel a different sense of responsibility to their husbands and families, in a good way."

Kristy had to set up the premise for the third book, which will feature Emerson, and she does it by presenting a problem that she leaves wide open by the end of book two. "I haven't figured out what I'm going to give her. She's very conflicted in this book, in her relationship" with her old high school boyfriend.

"I've thought a lot about book three," Kristy says. "I've got a lot of scenes in mind. Normally at this point, I'm way ahead, but this time I want to mull it over a little bit."

She says her relationship with her publisher will continue. She's firm on just three books in the Peachtree Bluff series. "I'll be kind of sad to leave there," Kristy says, "but at the same time, so many images are tugging at me that I'm anxious to write.

"It's been fun to feel the audience expand and go new places. It makes me feel like I am doing something right. ... Traveling to see readers is the most fun part for me — well, maybe the writing is the most fun part." **S**



Joel Honeycutt, who lives in Davie County, likes to walk outside his home in the mornings and 'look around at the sky for any images that might be looking for me,' he says. 'I like watching the different cloud patterns with dark images from the bare trees.' This photograph was taken in mid January, so by now these trees are taking on the leaves of spring.

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Dates: April 2nd - 6th Time: 9am-4pm

Age: 3rd, 4th and 5th grade

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When it comes to local baseball coaching legends, it's time to start making room on Mount Rushmore for Jim Gantt.

Since 1996 at Catawba College and 2001 for Rowan County American Legion, Gantt has been the face of baseball programs whose success has been in a word, impressive.

His American Legion teams have won several state championships as well as Southeast Regional playoffs, taking Rowan County's team to the Legion World Series twice — in 2009 and 2016.

Coming into this year, Gantt's Catawba College teams had gone 757-384, including trips to NCAA Division II National Finals in 2012 and 2015, when the Indians finished fourth and second in the nation, respectively.

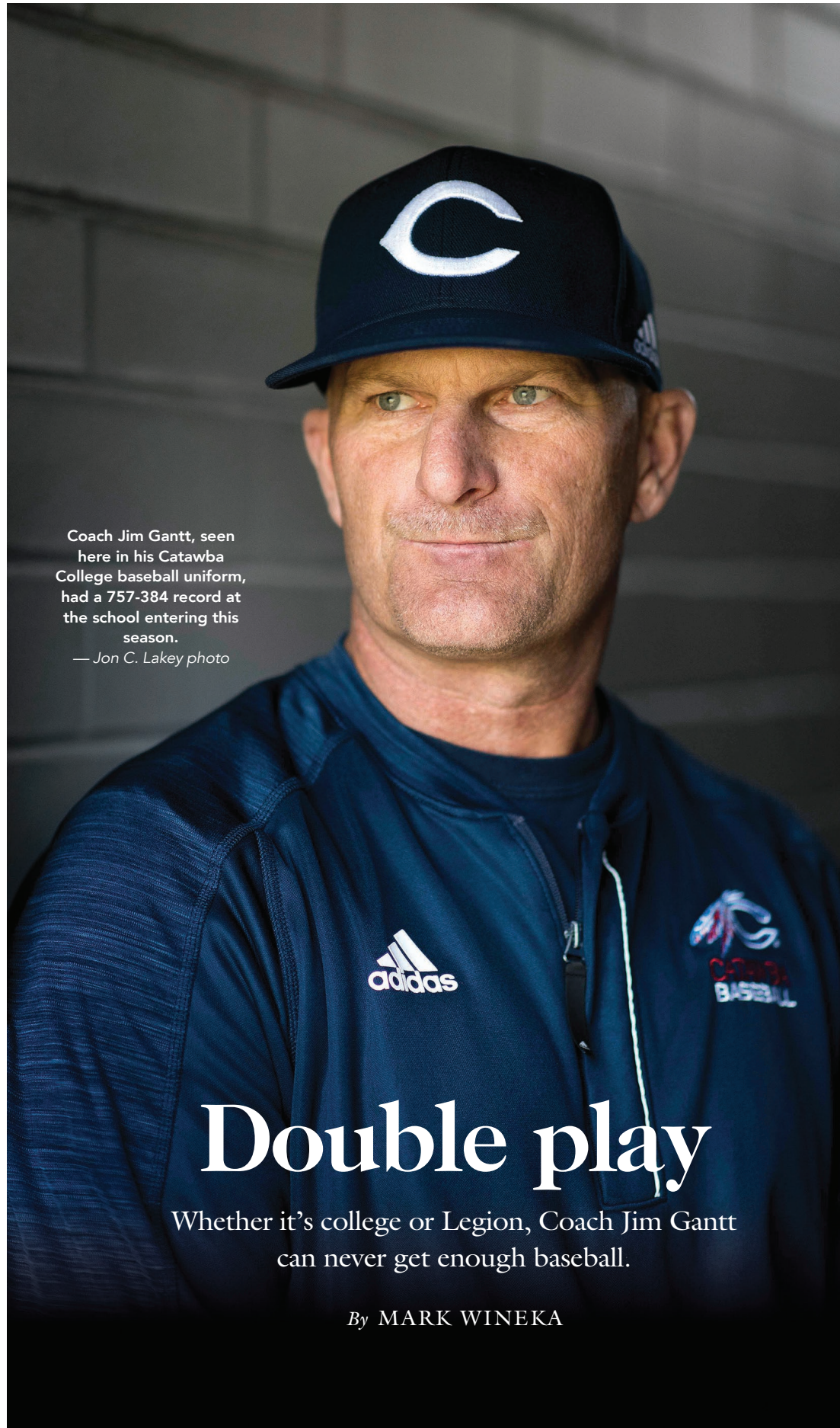
At Catawba, Gantt has been South Atlantic Conference Coach of the Year nine times. He also was N.C. Amateur Coach of the Year in 2002, when his Legion team went 43-2 and captured the state title.

In 2015, Gantt was inducted into both the Catawba College Sports and North Carolina American Legion Baseball halls of fame.

Gantt graduated from Newton-Conover High School in 1984 and from Catawba College in 1989 with a degree in sports management. He played third base for the Indians and was an all-conference performer.

Gantt's wife, Adrian, also is a Catawba graduate, a former player and coach in field hockey and softball and a Catawba Hall of Fame member. The couple have a daughter.

Salisbury the Magazine recently caught up with Gantt, who's back in his familiar third-base coaching box for the 2018 baseball seasons.



Coach Jim Gantt, seen here in his Catawba College baseball uniform, had a 757-384 record at the school entering this season.

— Jon C. Lakey photo

Double play

Whether it's college or Legion, Coach Jim Gantt can never get enough baseball.

By MARK WINEKA

Q. You've had a Hall of Fame run as a player, assistant coach and head coach at Catawba College. What baseball season was probably your favorite and why?

2002 — our first South Atlantic Conference Tournament championship, and (I) later married my wife, Adrian Whitley. Great season.

I would imagine with your success at Catawba that you've had offers to be the head baseball coach at other colleges and universities. What has kept you in Salisbury and at Catawba so long?

Catawba gave me an opportunity to coach baseball — the thing I always wanted to do. I wouldn't have given me that opportunity at that time. I needed to change a lot of things in my life. (My) biggest reason for staying is my wife, Adrian; her family; and my family is within an hour. No amount of money or a specific job was worth moving away. I am lucky — I get to influence young people's lives every day. We all have a purpose and it is not about me. It doesn't matter where you make the difference.

From what coach in the past do you think you learned the most about baseball? And what were the most important lessons or philosophies you took away from that experience?

There were two: Jim Dehart — I learned a lot about the game of baseball from Coach. I also learned you had to be diligent and relentless with your preparations no matter your circumstances. Dick Williams taught me the most about humility and the power of relationships. Also, to not take yourself so seriously.

Looking back, do you have a favorite American Legion team or season and what's been your favorite experience with the

Legion program?

(There were) too many great groups of people on teams to narrow it down to one team. Most people equate championships with memorable teams. We have had many teams of good people (championships or not). Winning doesn't make bad people good. You don't have to win a championship to be a champion. Obviously, playing in the American Legion national championship game in 2016 is memorable though. What a great group of good and fun guys to be around.

My favorite Legion experience is being able to coach for Rowan County fans and all of the veterans that make it possible.

What are the overall challenges these days facing American Legion baseball, not just here but throughout the country?

Showcase baseball is not the problem. The "powers that be" of the American Legion are the challenge. They can't seem to get out of their own way. The best recent example is the decision to play seven-inning games with re-entry and courtesy runners for pitchers and catchers. I believe we have non-baseball people making decisions that are negatively affecting American Legion baseball that has been so true and pure.

What was the best in-game coaching move or decision you ever made?

Most people tell me the best move I ever make is anytime I make the decision to stay out of it!

If you weren't coaching, you definitely could be a professional groundskeeper at any ballpark. How did that love for taking care of Newman Park start and does that sometimes serve as an important time for reflection?

It started as a freshman in 1985 when I got

hit in the mouth with a bad hop ground ball off the lip at third base. I do get to think about all aspects of my life while working on the field. It is peaceful at times — no phones, email, complaining, etc. I get to listen to music of my choice.

Who is your favorite major league baseball team and how did you become a fan of that team?

New York Yankees. I grew up liking Graig Nettles and Don Mattingly — true professionals at their craft. I was also intrigued by the confidence and skill of Reggie Jackson. I often wondered if Reggie acted like he did to cover up some insecurity.

For years, your springs and summers have been consumed by baseball. Do you ever take time for vacations and, if so, where do you like to go?

Anywhere it is warm and has a beach. My wife and I enjoy cruises, and my favorite is the Dominican Republic.

Do you have any hobbies or pastimes outside of baseball?

Baseball is my hobby. I can't get enough of it and I never get tired of baseball.

Two foods always in your fridge or pantry?

Probably shouldn't say it, but I call it "corn flakes in a can." Beer and pizza are always in my refrigerator.

If you could go back in a time machine, what's the best advice you would give a young Jim Gantt?

Don't waste your time when dealing with your academics. Learn as much as you can. Cut out the things and people that will kill your positive momentum. **S**



Nick Craig sautés asparagus on the line at Ivan's.

Love me tender

Steaks, seafood headline the fine-dining experience at Ivan's.

Written by SUSAN SHINN TURNER | *Photography by* JON C. LAKEY



Joe Sims has long been a restaurant fan, and he earned his love of steaks honestly. “Dad was an excellent grill cook,” Joe says of his father, the late Joe Ivan Sims.

They knew how they liked ’em — charred on the outside, medium rare on the inside, good quality all around. They’d long enjoyed steaks at Noble’s in High Point, the Angus Barn in Raleigh, and steakhouses in Chicago and New York.

Eventually, Joe’s father and brother, Robert, opened Ivan’s in August 1989.

At his dad’s request, Joe came home from Raleigh in 1993, where he ran Swensen’s. He remarried a year later. Joe’s wife, Janet, his sons and daughters have all helped in the restaurant over the years. Sons Lon, 31, and Matthew, 28, both live in Raleigh. Daughter Sydney, 16, a sophomore at Salisbury High School, is a hostess there. Daughter Haley, 18, a freshman at Ap-

palachian State University, will be back this summer to wait tables.

“It’s really a family affair,” Joe says.

In May, Joe will celebrate his 25th anniversary of working at the restaurant.

In the beginning, the Sims’ intentions were simple. They envisioned the restaurant as a ribs and chicken place. Perhaps it would be Joe’s Place, or Joe’s Bar and Grill, or Rob’s Ribs, or Rob’s Ribs and Chicken.

“It was never intended to be fine dining,” Joe notes, but it evolved that way over the years.

Joe and his brother ran the restaurant from 1993 to 1996, when Robert moved to Las Vegas to pursue a career in audio-visual technology. Joe calls the years 1995



and 1996 “the glory years.”

“We had never felt a downturn until the chains came,” he points out, “but we have built a customer base. We’re consistently increasing sales, and customers are spending more.”

Steaks are Ivan’s trademark, but nowadays, the seafood outsells the steak, Joe says. “We always knew from the beginning we would sell the best possible steak we could get. It is 42 days aged. The meat is allowed to break down and be more tender.”

The filet mignon is the most popular steak, but only because Ivan’s tends to run out of prime rib on Friday and Saturday nights. The ribeye is Joe’s favorite, he says.

Chicken and ribs, pork chops and duck round out the menu. Over the years, Joe has kept the dish presentations simple.

“One thing you’re guaranteed is consistency,” he says. “That is huge.”

Delores Thomas and Rock Teague have been eating at Ivan’s at least 16 years.

“Rock has always loved the steak,” Delores says. “We go at least once a month, sometimes twice.”

Delores herself orders shrimp most often. “It’s the best anywhere. We’re always gonna get good food. It’s a little more expensive than other restaurants, but you get your money’s worth. The food is always prepared to perfection.”

Back to seafood. Joe added it, because he felt like that niche was lacking in the area. Seafood choices include shrimp, lobster tail, mahi, and



Opposite: Ivan's owner Joe Sims makes one of his famous martinis. Clockwise from above: Tayrn Morris has been the chef at Ivan's for 14 years; Ivan's lies on the outskirts of Salisbury well away from the typical high-traffic areas; Charles Taylor waits on the porch for his to-go order and greets Cliff Ritchie (right), who was coming for dinner as well; the restaurant is usually packed with returning customers that keep the staff busy well into the evenings; the restaurant is decorated with a sporting and hunting theme.





Above: Samantha Perry, Julia Leonard and Cam Perry enjoy their meal. Right: Ivan's has several big game trophies.

scallops.

“We don’t get rated as one of the best seafood restaurants in town, but we like to think of ourselves that way,” Joe says.

Thanks to customer input, Joe added Botta Bing Shrimp, similar to a shrimp appetizer from a national chain restaurant.

“It was meant to be a temporary item,” he said, “but it gained so much popularity so fast, we had to leave it.”

He adds, “There is no such thing as a customer being wrong. If a customer wants it, they get it. I want to do whatever it takes to make a customer happy.”

And he loves his longtime patrons. The late Mary Messenger called him her boyfriend. The late Addie Ketner was fond of calling in large takeout orders when her family visited. Joe lost four bar regulars in a year — and it really bothered him,



he says.

Ivan's customers are loyal, to be sure. What makes Ivan's success more amazing is the fact that the restaurant does zero advertising, Joe says. "People come into town and find us. We've always relied on word-of-mouth. We're one of the best-kept secrets in Salisbury. We're out away from town. We're not in your face."

Hap and Annette Roberts have been with Ivan's from the beginning.

"We take friends, family, business associates," Hap says. "The quality of service and food and beverages is just consistently good."

His wife agrees.

"The staff is so courteous and helpful," Annette says. "The décor and atmosphere are warm and inviting. They have a nice menu selection in case you don't want to eat a steak. They have something for everybody. We love going in the fall for Hap's birthday and our daughter Heather Brady's birthday. That's a tradition we've been doing for many years."

Heather's husband, Brad, also has a fall birthday, so he's now included in the celebration.

"We've made many happy memories at Ivan's," Annette notes. "It's one of our favorite places in Salisbury."

And beyond.

When Heather was a teenager, Hap and Annette took her to New York City, where they ate at the famous 21 Club.

"This is good," Heather told her father, "but not as good as Ivan's."

A quick word about Ivan's location on Old Mocksville Road.

Joe's dad wanted to be close enough to Salisbury, but far enough out of town to serve customers in Davie and Davidson counties. Ivan's was one of the first restaurants in the area to have liquor by the drink.

"That was as far out as we could go," Joe says. "To this day, we still have regulars from Davie and Davidson counties who come and support us."

Joe has been working in the restaurant business since age 11, when he helped in the grill room at the Country Club.

"I can't ever see me not interacting with cus-



Above: Dallas Mesimer prepares a tray of plates to take out to customers. Below: Micah Chambers readies a shrimp appetizer.

tomers," he says. "You have to give your soul. You absolutely have to love people. But I don't ever want to mislead anyone into thinking fine dining is a good idea. You make a decent living, but there's nothing easy about the restaurant world."

When Joe is not at the restaurant, he's working with How to Save a Life animal rescue, traveling, playing poker, or spending time with his family. He thinks it's the greatest thing that people come to Ivan's to celebrate a birthday or an anniversary.

"Ivan's is definitely one of those go-to places — the place our kids, especially, want to go on special occasions," says Joe's pastor, the Rev. Rhodes Woolly. "What I've discovered over time is that it's far more than just the food. It sorta feels like home."

"When people come who are celebrating their 80th birthdays or more, it truly brings tears to my eyes that they think enough of the restaurant to come here for that occasion," Joe says.

He adds, "We love the first-timers, too. We kinda hook 'em on in here after that." **S**

Susan Shinn Turner is a freelance writer in Raleigh.





The gospel of Matthew

Multi-talented Weaver is an Appalachian musician at heart.

Written by DEIRDRE PARKER SMITH | *Photography by* JON C. LAKEY

Matthew Weaver can play 19 different musical instruments. “Basically, if it has strings, I can play it,” he says almost apologetically. “I don’t do wind, but I may learn the bagpipe.”



He has never learned to read music, and his professors have told him not to try — his gift, his ear for music, is true and solid.

Weaver thinks that sometimes people who read music can’t play out of the box, can’t be creative with the songs.

“I grew up in the day of records, and I played along with them,” he says. “I watched people in church. I can just listen to hours and hours of music, and then develop my own style.” He has a strong ear and can hear a couple of measures and know how the rest of the song goes. He admits, “there are better musicians than I am. As long as

you’re here on Earth, you never stop learning.”

Weaver started playing the piano when he was 3, banging out a tune which his family thought was his sister practicing. He has moved on from there. Watch him pick a banjo, strum a guitar, play the dulcimer or the mandolin. He can even make a fiddle sing.

Music runs in his family. His grandfather owned three music stores. “I’ve been around it all my life.”

“I don’t want this to be all about me,” he says. “I’m just glad I can do this, and I want to share it with everyone.”

Weaver, who splits his time a lot of ways, here, in



Matthew Weaver and guitarist Clay Lunsford perform during a concert to a packed house at the Rowan Museum on Sept. 13, 2016.

Boone, on the road, is doing about 20 shows a month, all around North Carolina and surrounding states.

For the past five years, he's been teaching JAM, Junior Appalachian Musicians, an after-school program of Appalachian music and traditions in Boone.

He has a bachelor's degree from Appalachian State University in Appalachian studies, with a concentration in Appalachian music.

The JAM program has more than 120 students, and has been going for 20 years; and he may teach banjo, guitar, fiddle. "You never know what people will want." The group also has old-fashioned barn dances.

The music traditions of the mountains are still alive, and he loves that.

Lately, Weaver has added mission work to his busy music schedule. "I've been doing humanitarian mission work for the last five years — music opens a lot of doors."

He's been all over the South — the Carolinas, West





Virginia, Kentucky and Tennessee.

He's helped to rebuild homes, taught music, worked with the elderly.

"That's always been a part of me," Weaver says. "It's important to me to do the work in Appalachia. I've been drawn and called to this for a long time."

He brings food and clothing with him, and does benefit concerts so children in Appalachia will have Christmas gifts.

When he's being a musician, he most often plays with Clay Lunsford and the GV Band. Lunsford is the president of the N.C. Thumbpickers Association, and has been one of Matthew's mentors, along with the late Paul Hill, who also traveled and played with Clay.

Weaver saw Clay and his family perform 25 years ago, and it stuck with



him.

They play a lot of churches, have played at Dollywood several times, at Biltmore Estate, at all kind of festivals and various wineries.

Clay's great uncle was Bascom Lamar Lunsford, for whom an award is named at the N.C. State Folk Festival at the N.C. State Fair. It's an award Matthew feels very privileged to have won. Bascom Lunsford not only performed traditional Appalachian music, he also collected it, recognizing that it was disappearing.

For seven straight years, Weaver has won the Instrumentalist of the Year award at the folk festival, and in 2017 also took home the Best Male Vocal and Best Duet award with Marsha

Harris, who plays dulcimer.

Growing up, Weaver heard music all the time, especially Southern gospel, bluegrass, country and old-time traditional music, as well as Irish folk music, which has had a big influence on the mountain ballads of Appalachia.

Weaver learned to love the connection between the Scotch-Irish who settled part of the state and the mountain music.

"I appreciate all kinds of music," Matthew says. "... I think music snobs miss out on so much."

He studied Floyd Kramer's slip note style on the piano, listened to a lot of Doc Watson and Hank Williams Sr., as well as old gospel music.

Part of his degree in Appalachian studies was the music and how it is part of the history, from bluegrass to Irish to even Cherokee music.

Weaver tends to like the old, sad ballads the best. He loves how the same verse will show up in so many of the old songs because they were part of an oral tradition, not something that was written down.

When Weaver speaks at colleges about the old music, he'll often do a question-and-answer period and then he and Clay will play. "I really enjoy speaking about the music," he says.

Matthew is fascinated by shape



A younger Matthew Weaver, right, plays a guitar almost as large as he is. He still plays in churches. This one is in West Virginia.

— Photo courtesy of Matthew Weaver



Jonathan Kluttz, left, and his brother Banks, right, joke with Matthew Weaver during one of Matthew's visits to Kluttz Piano.

note singing and sacred harp singing. "I have passion for the traditions and the culture," he says. "It gives us our heritage, tells us who we are and it must be preserved."

Weaver continues doing a lot of fieldwork, interviewing people, seeing the old instruments. The interviews are transcribed and made available for others to study, part of the Appalachian Collection at ASU. Paul Hill's albums are part of that archive now, and Matthew has Paul's guitar.

He records people he meets, including renowned Appalachian storyteller Ray Hicks. He spent time with Hick's wife, who sang some of the old ballads. Matthew keeps journals of who he has met. "They are the salt of the earth and the cream of the crop," he says.

Salisbury, too, has a rich heritage of music appreciation, and it shows in the many musical productions done here. Matthew's favorite is "Smoke on the Mountain,"

which proved to be immensely popular and featured an Appalachian family with a preacher father.

Weaver has done several country music shows here with friends like Graham Carlton, Mary Gillespie, Carol Harris and Tripp Edwards.

"I believe in putting life into music."

The piano is Weaver's favorite instrument. He used to go to Kluttz Piano as a child to play in its showroom, with plenty of encouragement. His father, Sterling Weaver, worked there for four years. "The whole Kluttz family has been so kind to me."

Weaver was able to entertain customers and help sell pianos with his music, and he made friends with Jim Belew, a blind man who tuned all of Kluttz's pianos.

Weaver is busiest in the summer and fall, though at Christmas, he played 34 shows in 23 days. "I'm learning to slow down," he says. "Life on the road can get tedious and

tough, but the rewards usually outweigh that. I love to see people smile, or cry and tap their feet."

Clay Lunsford and his family have become a big part of Weaver's life and he's thankful for the opportunity to play with him. Periodically, he'll do a solo concert, but they've been as far north as Rhode Island and as far west as Arkansas.

At Dollywood, they did 46 shows in three weeks. They've been playing there since 2000.

Now, some of the children he has taught are playing there, too, and one student, Asa Nelson, has been winning fiddle contests all over.

"I'm very proud and tickled to death that I passed my love of music to them and can see it come to fruition and see them play," Weaver says.

"If I can be a blessing to someone somewhere, that's what matters. I pray I can be a blessing today." **S**

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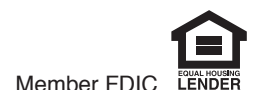
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Shutters flank the windows above a once-green couch that's been 'painted' blue in Monique and Jason Owens' house on Thomas Street.

Funky bohemian

In West Thomas Street house, 'almost every object tells a story.'

Written by ELIZABETH COOK | *Photography by* JON C. LAKEY



A cabbage salad plate hangs within two frames.



An old door Monique spotted on the roadside is now a table.



Twinkling twigs sprout from a ceramic deer's head that hangs above a collection of china.



The dining room's centerpiece holds an array of china and silver — and flowers.



Monique and Jason Owens have put their stamp on the century-old Zimmerman house.

When Monique and Jason Owens moved into their century-old house on West Thomas Street three years ago, they didn't need to renovate. Previous owners had made big improvements already.

So the couple brushed on new paint, moved in and set about putting their stamp on the house.

"I already had a funky, eclectic, bohemian kind of style," Monique says.

Something about the house's high ceilings, airy rooms and fine details have freed that style to flourish and grow — bit by collected bit.

"Almost every object has a story," Jason says.

The 1,300 people who came through the house during Historic Salisbury Foundation's October-Tour in 2017 must have noted the artful Owens style, starting with unusual artifacts — a trapeze artist's circus trunk, for example, or a pair of wooden shoes.

Jason and Monique have also repurposed ordinary items in unconventional ways. An old door serves as a tabletop in the butler's pantry. Huge, weathered shutters flank windows on the inside of the front rooms instead of the exterior.

A 15-gallon crock is the base for a table made from an old cabinet door found in a barn. Two gold frames that once held mirrors now hold

AT HOME



Clockwise from above: Cooter the cat climbs closer to the camera; this trunk once belonged to a trapeze artist; the master bath combines old and new; two paintings by Monique hang from a screen in the master bedroom.

chalk-painted boards, one displaying the drink menu from their wedding reception, the other their guest list.

And in an upstairs bedroom, window screens hanging on the wall serve as backdrops for paintings that are attached, two to each screen frame — some painted by Monique, some by other artists.

Monique's daughter, Blythe Derby, served as their house manager during OctoberTour. Jason says the main preparation was a lot of cleaning and touch-up painting. Monica busied herself with countless details — like displaying the police uniform her grandmother Catherine Weaver wore.

And dealing with the green couch.

Virtually every room in the house has touch-



es of blue and turquoise that tie everything together. That was true of the front receiving hall and living room — except for that couch.

Monique thought she'd have to recover it for the tour, but then she decided to take a chance. Since the old upholstery was on the way out,

why not try painting it?

Blending two colors of dye — regal blue and turquoise — produced the desired shade. It worked.

Story continues on page 32.





Opposite, clockwise from top: Built for Dr. J.W. Zimmerman in 1916, the Owens house has an unusual portico; the dark-blue dining room is Monique's favorite; framed items along the stairway include newspaper articles about Monique's grandmother, a police officer.

Clockwise from above: Wooden shoes and other weathered items sit on a tabletop; the hallway offers a view of the master bedroom, left, and a guest bedroom; a copper sink accents the kitchen.





Family photos line the mantel in the living room, whose French doors open onto the bar area.

The couch was not new, of course. In fact, very little in this house is. The décor is the culmination of decades of collecting odd and interesting stuff — first for fun, then for a shop and now for their house.

For years, Monique and Jason have collected items as they perused antique malls, Cline's Antiques, the Charlotte Merchandise Mart and even some unexpected places.

The door that now serves as a table? "It was actually on the side of the road," Monique says. "I passed it and called my son to pick it up." Shae Stephens, now 25, reluctantly complied.

They sanded and cleaned the old door — wood was already showing through the many layers of paint in some spots — brushed on a few splashes of blue, attached legs and made it a table.

Bits of blue show up unobtrusively throughout the house in photo frames, glassware,

lamps, paintings, a globe and — appropriately — a set of blueprints.

The combination home office and music room has a nautical feel, with a range of blues showing up in a batik-and-driftwood sailboat and paintings of sailboats.

The Owenses' house is notable on the outside for its unusual mix of materials — eclectic, you might say. The basic "four square" house's first story is brick, while the second story is shingled. Meanwhile, the portico has massive brick piers and arched openings. The OctoberTour brochure said the result was "close to" early Prairie style.

The house was built for Dr. J.W. Zimmerman, a local dentist, in 1916.

When Monique and Jason first scoped it out, the house felt as though it had been made for them.

After several years working for Lowe's Home

Improvement, they were ready to start their own landscaping business, Owens Lawn and Landscaping, Salisbury was in the center of the area they planned to serve.

"We had looked at about 100 new homes," Monique says. They were bland. No personality.

"I was done with that," Jason says.

Then they saw the Zimmerman house, built rock-solid and extensively updated by recent owners.

"I was always in love with this area," Monique says of the West Square Historic District. She was born in Salisbury and had moved away, but the historic home helped draw her back.

"I knew the minute we walked in," she says. "It felt like home."

They saw quality built-ins, like the cabinets and columns that separate the front rooms. One of the four bedrooms had been converted



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The combination home office and music room has several nautical items, from paintings to model sailboats.

to create a large master bathroom and walk-in closet. Ceilings are 10.5 feet high, with 8-foot windows looking out onto Thomas Street. Deep moldings signaled quality construction.

Here was the character they were looking for.

And the space — even a mudroom that could be designated as “Cooter’s Pad,” for their lumbering gray tabby.

The dining room is Monique’s favorite, its dark blue walls contrasting with white trim

and wainscoting. There’s lots of room for creativity here — twig “antlers” sprouting from a ceramic deer head, a tiered centerpiece with a mix of china and silver. “I love playing with all the details,” she says.

A large butler’s pantry leads to the kitchen, with its granite countertops and lustrous copper sink. Both Monique and Jason say they like to cook and entertain.

Guests at their huge Halloween party created an impressive array of costumes — from Ouija Board to Bob-Ross-style painter, complete with Afro. One man dressed as Lady Gaga.

Which brings up the small sunroom that sits just off the living room. The bar in there is set up to serve everything from martinis to mules, but prepare to face a collection of skull decorations. One was a gift, and the others just naturally followed. A woven, beaked mask decorates a bottle.

It’s not traditional, but it works.

True to Monique and Jason’s style, that’s funky, eclectic and oh-so-bohemian. **S**

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MACY & LACY

A girl and her Tennessee walking horse form a winning team.

Written by **MARK WINEKA**
Photography by **JON C. LAKEY**



Carson High School junior Macy Woody and her Tennessee walking horse, Lacy J. Dollar, go for a ride.

S SEAGROVE — For being only 4 years old, Lacy J. Dollar is a big horse — a Tennessee walking horse, to be exact. She's more than 16 hands tall and has attractive white markings against a coat that is otherwise grayish black.

Flashy, Macy Woody says.

Back in 2016 when Macy bought Lacy at a Shelbyville, Tenn., horse auction, it was the flashiness that attracted the teenager. Since then, thanks to Macy's training and riding and Lacy's overall patience and sweetness — the duo have become a championship team in the Tennessee walking horse circuit.

They have a mountain of ribbons, trophies, plates and other awards back at Mark and Janice Woody's house in Salisbury. Lacy J. Dollar is stabled at the Callicutt farm in Seagrove, so after finishing her day at Carson High School in Rowan County, Macy Woody makes the hourlong drive three to four times a week to work with her horse.

The goal on this particular day is to give Lacy her first workout since the farrier installed pads on Lacy's front hooves. It's those pads that contribute to the animated gait Tennessee walking horses are known and trained for. Macy likes



Lacy gets her first workout with new pads on her front hooves. It's those pads that contribute to the animated gait Tennessee walking horses are known and trained for.

the way Lacy's head is nodding and her ears are standing at attention, signaling that she's ready to be ridden.

"If she didn't want to do it, she wouldn't," Macy says. "She definitely has her moody days."

Junior, a barn goat, spends a lot of time underfoot as Macy and Lacy get ready. Since padded horses work hard, Macy limits Lacy's early-season workouts to something like 15 to 20 minutes. "I have to build her wind back up," she says.

Macy leads Lacy over to a two-step mounting block and is soon astride an old English saddle she bought for \$20. The duo take several back-and-forth trots inside the long barn as a warmup, and Macy soon adds a training device — surgical tubing (like bungee cords) extending down to Lacy's front hooves. It helps with the horse's timing.

"This puts her in four-beat rhythm," Macy explains as she guides Lacy to the outside arena. They take only a few full jaunts around the perimeter with Lacy high-stepping in fairly good form. Satisfied with Lacy's effort, Macy ends

the workout and heads back to the stable.

"The posture I've had today is not very good," Macy says, but in the Tennessee walking horse discipline, that sometimes can be forgiven. "It's all about the horse," Macy says.

Their show circuit — this is the last season 17-year-old Macy can compete as a juvenile — begins in March at the National Trainers Show in Shelbyville, Tenn. "A lot of big-time people will be there," Macy says.

Space does not allow room for the honors Macy Woody and Lacy J. Dollar have collected. Highlights would include Lacy's being named the 2017 N.C. Walking Horse Association Performance Horse of the Year, and Macy's being named 2017 S.C. Walking Horse Association Juvenile Rider of the Year.

In 2017 alone, she and Lacy J. Dollar had 10 show wins in four different states, including North Carolina, South Carolina, Virginia and West Virginia.

The Walking Horse Report listed Lacy J. Dollar and Macy among the top 10 nationally in the Juvenile 12 to 17 Class, and they also

were the magazine's Readers' Choice Juvenile 15 to 17 Reserve Champion.

Other owners ask Macy to ride their horses. With Down in Dixie, she was 2017 Youth Trail Champion in both North and South Carolina.

With Jazz Kings Pushover in 2017, Macy was the Youth (Juvenile) Country Pleasure High Point Champion in both states.

Macy's individual accomplishments go back to the 2015 show season when Macy was riding her first horse, The Sky Traveler. All in all, it's not bad for a young lady who lives in suburban Salisbury.

Though she has no farming background beyond her devotion to horses, Macy is president of Carson High's Future Farmers of America chapter. A junior and member of the National Honor Society, she hopes to major in some kind of agricultural field at N.C. State University and become an even more serious trainer of Tennessee walking horses.

"I've seen her do her homework on the back of a horse," says dad Mark Woody, a coach and teacher.



It must be noted that the training, riding and showing of Tennessee walking horses is not without controversy.

On its website, the Humane Society of the United States says it “supports the many owners and trainers who use humane training methods to showcase this natural gait” of the Tennessee walking horse.

But the organization also has worked toward ending “the abusive practices often used to create the exaggerated high-stepping gait that has long been associated with ‘soring.’”

“Soring,” as described by the humane society, is the intentional infliction of pain to a Tennessee walking horse’s feet and legs to produce an exaggerated gait known as the “Big Lick.”

“The lives of many Tennessee walking horses trained in this manner are filled with pain, suffering and fear,” the humane society says. “... Fitted with tall, heavy shoes, their legs covered with caustic chemicals meant to cause pain, these horses are subjected to extreme cruelty, all for the sake of a ribbon. The HSUS is working to increase the enforcement of the federal Horse Protection Act and other laws that are meant to protect these majestic animals.”

Macy Woody speaks strongly against the old practice



Macy Woody and her Tennessee walking horse, Lacy J. Dollar, perform in the Juvenile Class at the East Tennessee Walking Horse Championship. — Photo courtesy of Macy Woody



Above: Among several N.C. Walking Horse Association awards, Lacy J. Dollar was named the 2017 Performance Horse of the Year. Right: The 2016 Junior Horsewoman award from the S.C. Walking Horse Association. Opposite: Carson High School junior Macy Woody and her Tennessee walking horse, Lacy J. Dollar, go through training paces.

of soring and has worked with the N.C. Walking Horse Association Youth Council in trying to educate the public on the things in place to protect Tennessee walking horses from any abuse.

Macy says everything at the competitions is regulated by U.S. Department of Agriculture and inspectors can show up at any time and almost always do. The inspectors look at a horse's ankles, swab for any chemicals, perform eye scans and more, she says.

"And if you win, you have to do it all over again," Macy adds.

Tennessee walking horses are a breed unto themselves. They are known for that four-beat running-walk and flashy movement Woody spoke of earlier. They are a popular riding horse because of their calm disposition, smooth gaits and sure-footedness. Macy says she would never do anything to harm any horse.

As a 5-year-old, Macy Woody seemed destined for a saddle after going horse-back riding at a resort in West Virginia.

"I was trying to find what her niche was," mom Janice Woody recalls, "and when she saw that horse, there was no looking back. ... I knew that was her niche when she loved taking care of the horse about as much as she loved riding it."

Macy had a baby sitter who showed jumping horses, and that's where Macy started.

Pretty soon, she was taking riding lessons three times a week, and by the time she was in the third grade, Macy graduated to Churchill Stables in Charlotte. Riding the jumping horses taught her how to have a good seat, Macy says.

She moved to Fox Hollow Farms in Mooresville, and she first won a ribbon on a big Belgian horse named Tia, which was 18 hands tall. Macy began talking about getting her own horse when she was 10. She had taken a break from show jumping and was looking for a different kind of riding discipline, such as rodeo.

"I was ready for my first horse, and it



all fell into place,” Macy says.

The Woody family bought a registered Tennessee walking horse — The Sky Traveler — and Macy started out riding “Traveler” in rodeo barrel races.

But the more Macy investigated and scouted Tennessee walking horses and their shows, the more she wanted to compete in gaited horse classes.

“It was a learning experience for the whole family,” says Mark Woody, a teacher and coach at North Rowan High. “We kind of didn’t know what we were doing. We learned.”

Macy took memberships in the Tennessee Walking Horse associations in North Carolina, South Carolina and Virginia. After her first show in Clemson, S.C., she began following the circuit with Traveler. Every event offers a chance to earn points, and Macy competed in 20 to 22 shows a year.



Macy Woody leads Lacy back to the barn.

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Mark, Janice and Macy Woody stand in front of many of the ribbons won by Macy and her horses.

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"This was all her," Janice Woody says. "She always had the next dream, the next thing she wanted to achieve. We just held on for the ride."

At first, the Woody family kept Traveler in a pasture behind their Settlers Grove home, then a private stable in Salisbury. Macy was soon dropping hints she might want a padded horse. Traveler was a flat-shod horse.

All Tennessee walking horse classes are determined by ability and different shoe sizes. Shoes get heavier with the better classes. The padded shoes animate their natural gait.

Trainers also are allowed to add a small chain around the horses' ankles — a maximum of 6 ounces per front foot. Macy compares it to wearing a wristwatch. Again, it helps put the horse in rhythm. "You have to figure out

what's fitting for them," she says.

By January 2016, she was posting for-sale ads for Traveler, who was 14 years old. A woman from Tryon bought Traveler and planned to use him for trail riding.

"I cried and cried after I sold him," Macy says. It was her first horse, and they had been together five years.

With money from the sale of Traveler, Macy bought Lacy J. Dollar. Lacy's sire is A Strong Dollar, a two-time world champion. Her dam, Jose's Watching Her, is a two-time World and Grand Champion. The "J" in Lacy J. Dollar refers to the dam.


At the nail-biting auction, Macy spent the exact amount of money she had planned. Someone with the auction company descended on her immediately with a clipboard and

paperwork to fill out.

Macy was so pumped up and filled with anxiety at the same time that her mom signed things for her. "I'm shaking, talking about it," says Janice Woody, a project manager for Frontier Communications.

Macy says Lacy is a good-natured horse. She's attentive and loves to eat, especially snacks such as Cheetos, Doritos and Little Debbie cakes. The Callicutt Stables in Seagrove are dedicated to Tennessee walking horses, so it was a natural place for Lacy J.

Macy remembers the day at the auction when she first set eyes on Lacy J. Dollar and knew she had her horse of destiny.

"She was very sweet, she was good, but you could also tell she was 2," Macy recalls. "She's starting to fill out and really look good." 



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At the stables in Seagrove, Macy Woody prepares Lacy J. Dollar for a training ride.

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CLARISSE



Brenda Neely, owner of A Perfect Dress in China Grove, makes some adjustments to a dress for Mikayla Biles. Biles is looking for a dress to wear to her eighth grade formal at Corriher-Lipe Middle School.



WEARING IT WELL

Brenda Neely's dress shop became her 25-year 'retirement plan.'

Written by **SHAVONNE WALKER**

Photography by **JON C. LAKEY**

“It’s like Christmas every time I open a box,” Brenda Neely declares.

The retired Rowan County educator-turned-dress-shop-owner pulled away a plastic bag encapsulating a colorful dress. It would likely be a dress that some excited teenage girl would twirl in or look at her reflection in a three-sided mirror before declaring it was “the perfect dress.”

Actually, it’s A Perfect Dress, and the name Neely gave to the China Grove dress shop she has owned for the last 25 years.



Brenda Neely straightens one of her many dresses.



The name came from Neely's daughter, Aimee, after a full day of mother-daughter dress shopping. There was always a social occasion for her daughter to attend, including prom and debutante balls.

Neely said she asked her daughter why they had driven to so many dress shops in so many different locations, but never really found anything.

Her daughter looked at her and said she was searching for "the perfect dress."

The phrase stuck with Neely, who thought that would be a great name if she ever wanted to carry out her "retirement plan" of owning a dress shop. Neely and her husband, Aaron, are both retired teachers.

Brenda taught history and government for 32 years while for 33 years Aaron taught social studies. The couple's daughter would eventually head to college and their son, Andre, would enter middle school, so Brenda took a leap of faith and began her business five years before she retired from teaching.

"Anything you want to do you lean forward and leap off to see where you're going to land," Brenda Neely said.

From the beginning, Neely worked days as a teacher and afternoons in the shop. It proved to be an ideal schedule not just for her, but also parents who had an opportunity to shop for



their children after work. An afternoon schedule is still what Neely maintains over 20 years later.

The Robeson County native grew up in a town where there weren't many opportunities for African-American girls to work in retail, although many wanted to do just that.

She described her community as tri-racial — white, black and Native American — and said working as a dress shop girl was generally "off limits to us."

However, her mother had a friend who worked in a "fine ladies" dress shop. She was able to work there, and it was always something she'd thought as a child she'd like to do as an adult.

"Oh, this is gorgeous," Neely said aloud as she placed a dress on a clothing rack.

In the early days, Neely operated her shop in the back of her house. Her husband and son would spend Saturdays out of the home. Neely would have customers try on dresses in her liv-



A.L. Brown High School students Lauren Dorman and Charli Bombardier pose for a photo as they look for prom dresses.



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ing room and bedrooms.

One day, Aaron told her she needed her own space — and he needed his house back.

She purchased a modular building that once housed a bank and later added a larger area when her inventory grew.

Her best seasons, Neely said, are prom followed by wedding months. In her early business years, weddings only occurred during the summer, but over time that has noticeably changed to include spring, fall and winter weddings.

Neely remembers when heavily beaded gowns were the fashion trend. The styles then went from beaded to short, and now more girls are wearing long dresses, two-piece dresses, florals, stretched velvet, mermaid-style dresses and dresses with embroidery.

Today's consumers aren't as concerned about the durability of the fabric from which their dress is made, Neely said.

Although A Perfect Dress predominantly caters to girls' formal wear, Neely also carries tuxedos. She's been providing tuxedos for 20 years. The style of tuxes have changed to young men wanting more fitted pants and jackets.

"And men are getting pickier than the girls," Neely said, smiling.

The business also provides dresses for christenings, cruise ship balls and quinceañeras. The way customers shop is also different now, Neely said.

Customers can go online, find the style number for a dress they like, track which



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merchant carries the dress and contact the individual dress shop to handle the order. Dress sizes range in her shop from 00 to 30.

She has worked with the same seamstress, Peggy Irvin, for a number of years.

When you are a retired teacher and you've been in the dress shop business for decades, there are many familiar people who will cross your path, Neely explained.

She's had customers who were students bring their daughters or sons into the shop.

"We want people to know we are grateful for their support," she said.

The shop is open from 3-7 p.m. Wednesday through Friday and from 10 a.m.-4 p.m. Saturday. The shop is closed Sunday through Tuesday.

When asked if she'll retire from the dress shop, Neely quickly responds, "I guess the age of retirement is just a number."

She said she'll place a for-sale sign out one day, but for now, "I haven't gotten there."

At the end of many seasons, Neely has told her daughter, "I think this is my last year," but



Brenda Neely's shop, A Perfect Dress.

every year she returns.

"I enjoy it," Neely said. "It's something for me to do. It keeps me busy, and I do enjoy the

camaraderie."

A Perfect Dress is located at 590 Corriher Gravel Road, China Grove. **S**



GAYLE YATAWARA, MD




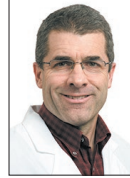




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Brenda Neely, right, works with Mikayla Biles, left, and her mother Allison, back, as Mikayla looks for a dress for her eighth-grade formal.




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THE HEART OF BEER

Carolina Malt House marries locally grown barley with craft brewers.

Written by **MARK WINEKA**
Photography by **JON C. LAKEY**





Aaron Goss inspects the barley kernels that travel across the top of the Oliver 240 gravity table — a step before the steeping process.

A Aaron Goss stands at the edge of an Oliver 240 gravity table as millions of barley kernels come bouncing toward him. It's naturally dusty and represents the second step of a two-part cleaning and screening process for the barley, which after malting will be sold to breweries for locally sourced, locally crafted beers.

“This is a lot like the machine they use to separate gold from dirt,” Goss says. “I like to think we’re doing the same thing.”

Goss and Steve Bauk are the young co-founders of Carolina Malt House, located at 12969 Statesville Blvd. in Cleveland. Leaving the corporate world behind, they set out in late 2015 to find a niche of providing locally grown barley as malt for the many craft breweries and distilleries that have sprung up in this well-populated region of both Carolinas.

You can’t have beer without malt, and barley is the best grain for it, Bauk explains.

“We built here to be near so many growers,” Goss adds. “... We’re excited to be part of that.”

After almost two-and-a-half years of building Carolina Malt House from scratch, Goss and Bauk ran their first batch of malted barley — 52 Mile Munich — in late February and are set to take off. They are among four malting operations in the state, and those provide only a fraction of the malt breweries need.

Theirs is the single biggest malt house in this region.

The “52 Mile” in 52 Mile Munich refers to the total distance the malt might end up traveling from farm to malt house to brewery to pint glass, and “Munich” describes the particular style of malt.

On the surface, it seems as though Goss, 35, and Bauk, 29, came up with a genius idea, but one that carried a lot of upfront risk. They’ll agree with that assessment.

“Now that everything works,” Goss says, looking around and smiling, “I can say what a big risk it was. ... We’ve been working all the time for two-and-a-half years. Sleep. Eat. Malt house.”

It might have been their moms who first mentioned the idea of Bauk and Goss working together on a beer venture. Bauk acknowledges being impressed when Goss made the beer for his own wedding — seven different varieties in nine kegs.

At first, they came up with a business plan for a craft brewery. A computer programming engineer, Goss began home-brewing beer in 2007, while he was earning both his master’s degree and law degree from Wake Forest University.



Steve Bauk appears small next to the vast steeping tank.



Mark Van Wagenberg operates the Clipper Super X 298D cleaner, one of the first steps in the malting process.

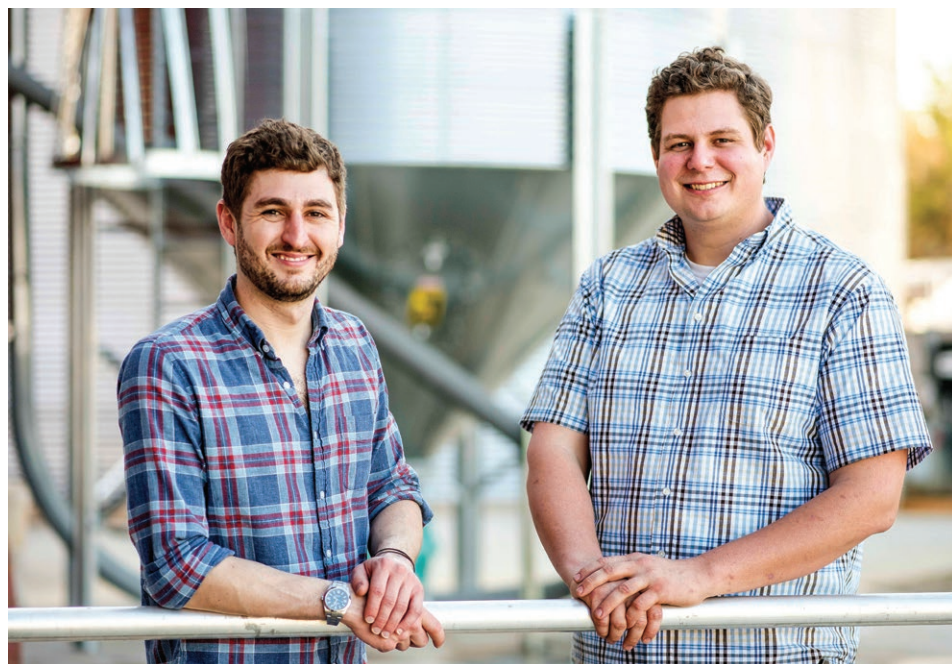
Goss continued learning more as a home brewer during his five years as a civil litigator with the Wallace and Graham law firm in Salisbury. He eventually was mashing his own grain, growing hops, reusing yeast and malting grain.

In time, Goss was ready to take what had been a hobby to a new level.

Meanwhile, Bauk had developed marketing, sales and distribution talents as an administrative assistant with his family's business, Piedmont Cheerwine Bottling Co. He worked in the company's Colfax branch before leaving Cheerwine and enrolling in UNC-Greensboro's master's program in information technology and management.

While going for his advanced degree, Bauk also taught at Forsyth Country Day School. One of the first things he and Goss did together was develop a mobile phone application, which they released in 2013.

But Goss and Bauk weren't sure they could make their economic mark through craft brewing. About the time they came up with their business plan for a brewery, the state had 118 breweries with pending permits for 60



Steve Bauk and Aaron Goss are the founders of Carolina Malt House.



Steve Bauk clears water that has collected on the upper level of the Saladin box, which allows for germination and kiln drying.

others. Today, the number of craft brewers has grown to at least 260.

Craft distilleries also were increasing in number. Goss emphasizes the growth of craft breweries is not a fad and that drinking beer made locally will remain common in the years ahead, as decentralized beer production provides a fresher, more varied and tastier product.

"We love to see it," Goss says. "You get better beer if it's locally brewed and served at its peak."

Recognizing Rowan County lies in the heart of North Carolina's grain belt, Goss and Bauk saw their opportunity in being a malt house for craft brewers who, for lack of a better way to say it, are all about local.

This region has the perfect grain-growing climate, and varieties of barley good for malting thrive here. Yet almost all brewers in this area were depending on malt from places such as the Midwest, Canada and Europe. They were not,

in the true sense, producing locally grown beers. With malt from Carolina Malt House, they can do that now — and advertise it proudly.

"It is something they want to show off," says Bauk, the head maltster.

Carolina Malt House sees itself as producing a malt that is consistent, high in quality and as unique as the beer brewed in this largely populated region of the Carolinas. The side benefits for brewers, besides being able to say it's a truer, more authentic North Carolina beer, is that they can save on transportation costs. The farther malt travels, the more expensive it is.

In addition, Carolina Malt House can customize its malt based on the brewer's needs.

By malting grains close to their source, Goss and Bauk say they have a sustainable product for which the environmental impact is low, the local economic impact high and customer service prompt and reliable.

Malt is said to be the heart of beer because it gives beer its color, body, protein for a good head and the natural starches necessary for fermentation. Malted grain — in this case, barley — is the equivalent to the grapes' role in winemaking. (Hops add bitterness and other flavors.)

To malt barley you must steep it in water, allow the natural germination process to begin then halt any further germination through a drying process with kilns. This malting process prepares the barley's starches for a quicker conversion into sugar.

"In beer," Bauk says, "the grain supplies most of the fermentable sugars and the malting process is important for making those sugars available during the mash."

In the brewing process, yeast feeds on those sugars, metabolizing into alcohol and carbon dioxide.

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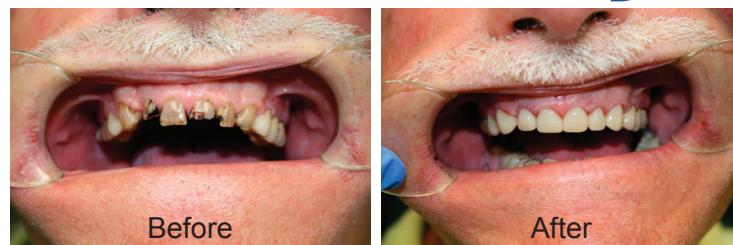
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On the edge of Cleveland just beyond Fourth Creek and across U.S. 70 from a solar farm, you'll see the red-and-silver gleam of Carolina Malt House.

The outside is as fascinating as what's inside. Four huge silver grain bins, the things that usually draw the attention of passing motorists, can each hold 34,000 bushels of barley. But first there's a grain receiving station where farmers bring their loads of barley directly from the fields and pull onto a scale for weighing.

The real positive for farmers is they don't have to clean their barley or make provisions to store it. Carolina Malt House contracts with them on the varieties of two-row and six-row barley the malt house is looking for. Early on, Carolina Malt House held an informational meeting with local grain producers to explain the malting process and how they could benefit.

"Our growers are phenomenal partners," Goss



Steve Bauk makes his way quickly through the lower level of the Saladin box during a day when the kiln temperature was about 130 degrees. A hinged floor drops barley on the upper level to this part of the kiln from where it is conveyed out.

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Inside the two-level box, the barley continues to germinate while being constantly turned.

says.

Barley is usually harvested in late May and early June. Bauk says Carolina Malt House can unload up to five trucks an hour, or roughly 6,000 bushels.

From a platform above the loads of barley, Bauk inserts a probe into the grain and takes a sample that's tested in a nearby building. If judged to be the barley the malt house wants, the farmer pulls his truck over a grate, and dumps the load.

An elevator-type system conveys the barley into the grain storage bins, which are all connected and have computerized climate control. When it's time for barley to be malted, the system sends grain to the Clipper Super X 298D cleaner, which Goss and Bauk bought used out of Illinois.

Then comes the gravity table for more sorting of size and density, before the kernels go to the giant steeping tank, where they are introduced to water.

"We're basically trying to trick the seed into thinking it's planted," Goss says of the steeping process.





Chad Clawson steers his hopper-bottom trailer toward the grate where he will unload the barley.



Steve Bauk tests the barley.



Chad Clawson opens one of the gates on his trailer to offload barley.



Aaron Goss stands next to the bottom of the huge steeping tank.

The barley will alternate between being submerged and drained over 40 to 48 hours. As the moisture content of the barley increases, the maltster looks for chits, or the start of rootlets coming from the embryo of the kernels.

Germination and drying — the final two steps in the malting process — happen in the same two-level box. Germination continues in the upper level of the box, where it feels like a tropical rain forest, and germination is then halted by the final drying process, which uses warm, dry air to draw out moisture.

The temperatures in the Carolina Malt House kiln can reach as high as 220 degrees, if needed. There's an even air flow, constant turning of the barley and a hinged floor that drops the grain from the upper level into the conveyance machines underneath. Varying moisture levels, times and temperatures develop different flavors and colors.

A giant vacuum sucks the malted barley

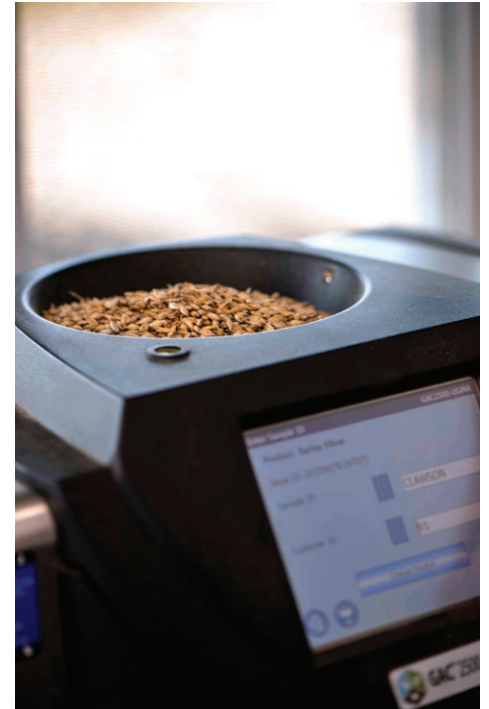
from the germination and kilning area and transports it into bins from which final packaging can occur.

"All the malting equipment is our own design, based on the very old concept of a Saladin box," Goss says. "This is all homemade. ... It has just been a dream to build, to have the opportunity to visualize something like this and make it real."

Goss acknowledges he had to dust off old math books to help with many of his design calculations and engineering.

The facility Goss and Bauk have built, which depends on well water and propane gas, has ample room to grow when that time comes. They think it will be sooner rather than later.

"There's a North Carolina flavor," Goss says of the malted barley Carolina Malt House is offering to brewers. "And that North Carolina flavor is good. We can't wait to make more." **S**



A grain computer is used to measure moisture level in barley coming into the facility.

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On the infectious diseases floor, Dr. Abayomi Agbebi and Campbell University medical student Jennifer DeMartino examine a patient's foot.

Rotation destination

Campbell University med students embrace close-knit learning experience
at Novant Health Rowan.

Written by REBECCA RIDER | *Photography by* WAYNE HINSHAW



Campbell University medical student Marco Gupton is a West Rowan High graduate.

Jennifer DeMartino leans over the white covers of the hospital bed to get a better view as Dr. Abayomi Agbebi cuts away the dressing on a patient's foot. Dressed in the blue plastic bibs and purple gloves required for their unit, the pair carefully pull back the white gauze from the swollen skin.

DeMartino is right by Agbebi's side as he talks to the patient about her care — observing, supporting the conversation flow and helping Agbebi reapply the dressing. It's a spot that's normally reserved for second-year residency students or high-level medical interns — but DeMartino has had this opportunity since her third year of medical school, thanks to a partnership between Novant Health Rowan Medical Center and Campbell University.

During their final two years of study, med-

ical students are expected to do monthlong rotations in different fields of medicine. At a larger school or hospital, DeMartino would be under the wing of a resident, not a doctor; and might be relegated to the corner and told to stay out of the way. But not at Novant.

“Here you're one-on-one with the physician — there's no residents,” student Ashan Hatharasinghe said. “So when you go into the operating room you're the first assist on all their surgeries.”

Here, DeMartino, Hatharasinghe and oth-

WELLNESS



Above: Campbell University medical student Jennifer DeMartino. Right: Campbell medical student Ashan Hatharasinghe.



er students learn directly from doctors, nurses, physician assistants and pharmacists. The hospital is small enough, and close-knit enough, that DeMartino said she can learn everyone's name.

"It's more like a team and a family," she said.

Since launching its medical school in 2013, Campbell has partnered with several small community hospitals across the state; but students say that Novant has quickly climbed to the top of the list as a destination for rotations.

"I really had no question about putting this number one for where I wanted to go," Hatharasinghe said.

He was hooked by the descriptions of a welcoming community, opportunities for hands on learning and its proximity to his hometown of Mooresville.

"I think all in all it's a very popular site. Students really want to go there," said John Kauffman, founding dean of Campbell's School of Osteopathic Medicine.

Campbell started its medical school five years ago in response to a desperate need.

"It turns out we have a huge maldistribution of physicians in our state," Kauffman said.

North Carolina is the ninth most populous state in the country, but has few residency openings. And, according to Kauffman, about 51 percent of the state's physicians can be found in just seven of North Carolina's 100 counties.

"People don't like to use the word shortage, but if you live in an area without doctors, call it maldistribution, but it feels like a shortage," Kauffman said.

About 26 counties have no surgeon or obstetrician, 23 have no pediatrician, and roughly 30 have no psychiatrist, he said. And those living in rural counties can have a life expectancy that's three years shorter than those in areas with a plethora of physicians.

"So we have huge areas with no doctors in them, and that's really affecting people's healthcare," Kauffman said.

According to Kauffman, it's a well-known fact that young doctors are far more likely to practice medicine close to where they studied or completed their residency.

"If you really want people to work in the area that you need them, it's best to have them train there," Kauffman said.

For Campbell, the solution was simple: Send third and fourth year medical students to underserved areas.

Traditional medical school models would have students complete their rotations at a medical facility attached to the school — like Duke or Wake Forest. Instead, Campbell formed partnerships with community hospitals across the state, and sent its students out.

The hope, Kauffman said, is that students would fall in love with the small, rural communities and choose to put down roots.

It's a strategy that's worked well for Marco Gupton. Gupton, 27, is actually a native of Salisbury. Before going to Campbell, he was a star on West Rowan High School's football team and did some work at Novant Health Orthopedics under Dr. Jeffrey Baker.

Gupton has had eight surgeries in his lifetime — half of them orthopedic — and said his experiences with local doctors inspired him to



Top: On the infectious diseases floor, Dr. Abayomi Agbebi, Campbell medical student Jennifer DeMartino and Dr. Jamie Warren check on a patient. **Above:** Campbell University medical students have a Campbell patch on their coats. **Left:** Novant Health Rowan Medical Center president Dari Caldwell and Megan Elizabeth 'Miz' Cobb, coordinator of the Campbell medical student program.

pursue medicine.

“That’s one of the huge reasons I went to Campbell and obviously the huge reason I decided to come to this clinical site,” he said.

Once he’s finished his residency, Gupton plans to come back to Salisbury and practice orthopedic medicine. For Novant Health Rowan President Dari Caldwell, that’s the end goal.

“Our objective of partnering with Campbell was really more of a long-term strategy,” she said.

As local communities grow, the need for physicians increases, and Caldwell and hospital administration wanted to give Salisbury some exposure.

“So it will give us the opportunity, hopefully, to recruit physicians for the future,” she said.

For some students like DeMartino, medicine is a second career. A native of Hollywood, Florida, DeMartino spent four years working in the school system before making a change.

“I was a teacher that was reading neurobiology journals and the DSM for fun,” she recalled.

Others, like Hatharasinghe and Gupton, have known they wanted to be a doctor for years. Hatharasinghe is following in his father’s footsteps; but what did surprise him was his specialty.

After completing rotations where he studied things such as surgery, internal medicine and infectious disease, Hatharasinghe discovered he wanted to become an OBGYN.

“I never in a million years thought I would do OBGYN,” he said.

But after assisting doctors at Novant, he discovered he liked the combination of surgery and continuity of care the field provides. Now a fourth-year medical student, Hatharasinghe has applied to two residency specializations: internal medicine and OBGYN.

Hatharasinghe’s story is not new to those working with Campbell students. As students work one-on-one with doctors, they often find hidden passions.



Above: Campbell University medical student Jennifer DeMartino; Dr. Jamie Warren, clinical physician specialist; and Dr. Abayomi Agbebi on their way to see a patient. Below: Campbell medical students Marco Gupton and Ashan Hatharasinghe review patients’ medical records online.



“Most people do,” said Megan Elizabeth Cobb, program coordinator at Novant.

Cobb said she’s even had students change their mind in the middle of applying for residency programs.

Few though, apply for more than one residency specialty.

While DeMartino and other students worried at first that they wouldn’t get the same quality of education as they would at a big hospital, the opposite turned out to be true.

“After coming here,” she said, “I didn’t even want to apply at a major institution (for residency). I only applied at community hospitals.”

Not only do students get more experience than some of their peers, many of the doctors are enthused about mentoring, and aren’t bogged down with academics.

“The doctors here, a lot of them are really eager to teach us, they’re really eager to have us here,” Gupton said.

However, a smaller rotation facility does come with its own problems. Novant Health Rowan doesn’t have a residency program, which means students must look elsewhere for their final leg of medical school. And because Novant’s doctors by and large aren’t academically involved in research and publication, it can make it harder for students to complete their own academic requirements or to prepare for residency applica-

tions.

“You have to work harder to produce your own stuff,” Gupton said.

It’s a problem Novant hopes to address in the future by starting up its own residency program — but that’s still a long way off, Caldwell said.

And while it’s too early to say if Caldwell’s vision will come to fruition, Novant and Campbell still plan to work together to make the future of medicine strong, bright and local. **S**

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Claire Paskiewicz, 5, dances with her grandmother, Kathy Haynes, to the Salisbury Swing Band during the 2016 Hurley Park Spring Celebration in Salisbury. This year's event is April 8. — Allison Lee Isley photo

2 Learn & Grow Discovery Farm Tour
 April 2-6, April 9-13, April 16-20, April 23-27: Patterson Farm, 10390 Caldwell Road, Mount Ulla — 8 a.m.-5 p.m. For more information: 704-636-4005, or www.visitpattersonfarm.com.

2 Dirt on Dirt Tour
 April 2-6, 9-13, 16-20, 23-27: Patterson Farm, 10390 Caldwell Road, Mount Ulla — For more information: 704-636-4005, or www.visitpattersonfarm.com.

7 Gold Hill Craft Beer Festival
 April 7: Historic Gold Hill/Gold Hill Mines Historic Park — Kickoff to N.C. Beer Festival Month and yearlong Rowan Arts & Ag celebration. Event will feature Morgan Ridge

April 2018

Upcoming events in the Salisbury-Rowan area

Railwalk Brewery & Eatery, New Sarum Brewing Co. and Carolina Malt House of Cleveland, supplier of custom malts from grain grown in the Carolinas. Artisans and vendors will display and sell their handcrafted items. Live bands, food trucks, strolling entertainers and a kids' area with bounce houses. For more information: 704-279-5674, or www.historicgoldhill.com or www.goldhillinc.com.

7 Colonial Spring Frolic
 April 7: Old Stone House, 770 Old Stone House Road, Granite Quarry — 10 a.m.-4 p.m. Bring in spring the 18th century way at the Old Stone House. Color Easter eggs with colonial dyes, play games, dance and enjoy tasting some colonial recipes. For more information: 704-633-5946 or www.rowanmuseum.org.

7 **Catawba College Athletics Silent Auction/Dinner**

April 7: Goodman Gymnasium on campus, 2254 Yost St. — 7 p.m. Seventh annual fundraiser for athletic department. Tickets, \$40-\$50. For more information: 704-637-4474, or www.catawba.edu.

8 **Hurley Park Spring Celebration**

April 8: Hurley Park, Annandale Avenue — 2-4 p.m. Bring the whole family for a day of fun at the 31st annual celebration, ushering in spring. For more information, contact 704-638-4459, or go to www.salisburync.gov/PLAY.

10 **Novant Health Rowan Foundation Donor Appreciation Dinner**

April 10: Country Club of Salisbury, 747 Club Drive — 7 p.m. Features the presentation of the 2018 Wilson L. Smith Philanthropic Award. Call 704-210-5638 for details.

12 **Historic Salisbury Foundation Annual Meeting**

April 12: Salisbury Station, 215 Depot St. — 6 p.m. The foundation recaps the year in preservation. For information: 704-636-0103 or historicsalisbury.org.

13 **Tractors and Trains Festival**

April 13-14: N.C. Transportation Museum, Spencer — Antique farm equipment, modern tractors, music, vendors, and games in a festival for the whole family. Friday, April 13, is geared toward students. Saturday, April 14, is for the public.

13 **Salisbury Confederate Prison Symposium**

April 13-15: Open to all interested in the history of the 1861-1865 Confederate military prison located in Salisbury. Sponsored by Robert F. Hoke Chapter 78, United Daughters of the Confederacy. Event begins Friday with Friendship Banquet, three lectures, music, recognition of veterans, books and door prizes. Scheduled for Saturday are four lectures, light lunch and displays. Sunday, a 10 a.m. memorial service for prisoners at the Salisbury National Cemetery and an 11 a.m. service for guards at the Old Lutheran Cemetery. Honor Guard of Confederate and Union reenactors will be on hand. Prison site tour Sunday afternoon. Registration \$65 per person when postmarked by March 23, \$75 afterwards. \$15 charge for

refunds after March 30. No refunds after April 6. Send checks to Robert F. Hoke Chapter 78, UDC, P.O. Box 83, Salisbury, NC 28145-0083. For additional information, contact Symposium Chairman Sue Curtis at 704-637-6411 or southpaws@fibrant.com.

14 **Upscale Yard Sale**

April 14-15: Rowan Museum, 202 N. Main St. A yard sale of great items that is free and open to the public. Proceeds support Rowan Museum.

14 **Superhero Fun Run**

April 14: Catawba College, 2300 W. Innes St. — 8 a.m.-noon. Free. April is Child Abuse Prevention Month. Call 800-228-2922 for information.

14 **VIP Putt Putt Tournament**

April 14: Dan Nicholas Park's miniature golf course, 6800 Bringle Ferry Road — 10 a.m.-2 p.m. the 30th annual event for visually impaired persons. For more information: www.rowancountync.gov.

14 **Strides for Stroke 5K**

April 14: Downtown Kannapolis, N.C. Research Campus, 150 Research Campus Drive — 9 a.m. The fourth annual Strides for Stoke 5K, presented by Carolinas Healthcare System, is part of the Run Kannapolis 5K series. Contact race director Lorrie Hampton at 704-403-2430, or lorrie.hampton@carolinashealthcare.org.

19 **'Anything Goes'**

April 19-21: Keppel Auditorium, Catawba College — 7:30 p.m. Catawba College Theatre presents the madcap musical comedy "Anything Goes." Music and Lyrics by Cole Porter, original book by P.G. Wodehouse and Guy Bolton. Tickets: \$10-\$15 at 704-637-4481 or <http://www.catawba.edu/theatretix>.

19 **ARTpops: Floral Design**

April 19: Waterworks Visual Arts Center, 123 E. Liberty St. — 6:30-9 p.m. Mini adult classes in floral design. For information, go to www.waterworks.org.

19 **'Running on Fire'**

April 19-21 and 26-28: Lee Street

theatre, 329 N. Lee St. — 7:30 p.m. A young college student is out for a jog when he is implicated in a crime spree. After his property is confiscated by an officer, his attempt to seek justice sets off a chain reaction of events that ripple across the college, surrounding town and amongst a community seething with tension. For more information: 704-310-5507 or www.leestreet.org.

20 **Learning to Fly**

April 20-21: N.C. Transportation Museum, Spencer — This high-flying aviation event features displays and flight activities from the Wright Brothers Flyer to modern aircraft of today. The event is geared toward school groups on Friday, April 20, and for the public Saturday, April 21.

21 **Pass the Plate 2018**

April 21: Country Club of Salisbury, 747 Club Drive — 6-10 p.m. Fundraiser for Rowan Helping Ministries. Cost, \$60. Night includes entertainment, silent auction, casino games and raffle prizes. For information, call 704-637-3200.


28 **Century-Old Farms & Barns Bus Tour**

April 28: Crosswinds bus tour of southwestern Rowan County, sponsored by Historic Salisbury Foundation — 9 a.m.-4:30 p.m. Explore the history of Rowan County's century farms and barns on this unique bus tour. The tour includes site and house visits of significant century farmhouses, barns, other farm dependencies and barn quilts. Ticket price of \$35 includes bus fare, tour and lunch. Seating is limited. For more information and tickets, call 704-636-0103, or go to historicsalisbury.org.

28 **Cruise 'n Barbecue**

April 28, St. Paul's Lutheran Church — 9 a.m.-3 p.m. Daylong event begins with a Poker Cruise from 9-11 a.m., followed by a Car & Bike Show, Port-a-Pit chicken, music, raffles and door prizes from 11 a.m.-3 p.m. Contact Tim Deal at 704-239-1172 or timdeal@bell-south.net.

30 **Strawberry Farmer Tours**

April 30- May 4: Patterson Farm, 10390 Caldwell Road, Mount Ulla. Call 704-636-4005, or go to www.visitpattersonfarm.com. 



Above: Peter Euto and Debra Brazzis

Right: The Oyster Roast is a shucker's paradise.

Below: Alison Veros and Rachel Cornachione



Waterworks Oyster Roast

Waterworks Visual Arts Center held its 13th annual Oyster Roast at the F&M Trolley Barn. Some 400 tickets were sold for the event, which included oysters and shrimp from Big Daddy's of Lake Norman, barbecue and fixings from College Bar-B-Que and local ales, wines and soft drinks from providers such as New Sarum Brewing and Cheerwine. Guests also were given tours of the Waterworks exhibits.

— Photos by Heather Renee Alsip



Above: Lesley and John Drye with Steve Yang

Right: Dan Stamey, Sheila Igo, Penny Link and Stan Link pause for a moment in one of the Waterworks galleries.





Aaron Kakalamanos and Starling Johnson had a winning bid on this auction item.

DJ Errin Brown demonstrates moves to Robin Fisher.



Above: Jody Robins, Heather Coulter and Anne Ellis



Austin Flynn with Devereaux and Alex Hunter

Right: Jennifer Seifert, Kim Davis and Brent Seifert



David Swaim, Mark Ritchie and Jane Ritchie



Charlene and Tomme Gamewell



Harry Warren and Greg Edds



Jon Planovsky and Carrie Poole



Riley Myers and Grace Steinman



A reception in the lobby outside Keppel Auditorium preceded the First Pitch dinner.

Shari Graham and Henrietta Henderlite were among the major forces behind the First Pitch event.



First Pitch

The First Pitch Dinner to benefit the Catawba College baseball program was held in the Peeler Crystal Lounge in the Robertson College Community Center on campus. Guest speaker was Roy Silver, special assistant to player development for the Texas Rangers. The sold-out evening included a cocktail hour and dinner. It raised close to \$50,000 for the baseball program.

— Photos by Leslie Poteat



Left: Bill Godley

Right: Hazel Poteat with Demetra and Lester Bradway





Above: Coach Jim Gantt, Lynn Gantt and Nan Whitley



Right: Paige Posey Krug, Brad Esarey, Bryan Blanton, Michael Trombino, Taylor Wood, Zach Almond, Craig Brooks, Haley Brooks, Jerry Sands and Morgan Sands.



Michael Elwell, Bryan Blanton, Michael Trombino, Haley Brooks, Craig Brooks and Coach Jim Gantt.



Catawba College baseball player Luke Setzer, second from left, and his family.



Sarah Knight, speaker Ron Silver and Keith Knight



Catawba baseball players Jeremy Simpson, Mike Manoogian, Abner Diaz, Lee Poteat, Jacob Nester and Sawyer Strickland.



Linda Tutterow and Cathy Gusa



Ralph, Sharon, John and Jake Shatterly



Debi Lentz, Verna Bragg and Doris Hilliard

Milford Hills UMC Bar-B-Que

Milford Hills United Methodist Church held its 54th annual Bar-B-Que to support missions, property improvements and church operations.

As always, the dine-in or take-out event was held on a Friday, and the church also offered delivery on orders of five or more dinners. The meals included pit-cooked barbecue, homemade slaw, bread, homemade desserts, coffee and tea. The church is located at 1630 Statesville Blvd.

— Photos by Mark Wineka



Mark Shue, Ed James, Wallace Ward and Joe Stephenson. — Photo courtesy of Elaine Hewitt



Sue Venne, Manie Richardson and Mary Kay Zigmot



Sarah Presson, Rob Beecham and Norma Campbell



Dottie Hines, Glenda Christie, Joyce Powel, Vicky Jordan (front) and Grayson Gusa



Tony Corriher and Anthony Linn



John Denker, Lynn Denker, Pat Roos, Jill Nelson and Wayne Nelson



Mack Lampert and Carolyn Bird



Chuck Moll, Bob Loeblein and Betty Loeblein



Lorna Reasor and Meetta Lampert



Chuck and Judy Moll

Senior Seasons Academy

The academy at St. John's Lutheran Church in Salisbury is an initiative of its Senior Seasons Ministry. The academy offers a variety of educational courses and activities in areas of spiritual growth, community service, personal enrichment, healthy living and fun. Recently, as part of its "In the News" series of programs, the academy participants heard from the editor of Salisbury the Magazine.

— Photos by Mark Wineka



Right: Betty Brown and Pat Epting

Left: Salisbury the Magazine was the topic of a recent program at the Senior Seasons Academy at St. John's Lutheran Church.



Docs and Hops

Novant Health Rowan Medical Center Foundation held a “Docs and Hops” gathering in the upstairs event room at City Tavern to share information on the hospital’s planned Cancer Care Center, which includes a local fund-raising campaign of \$12 million. Speakers included Dr. William Brinkley, nurse navigator Jill McNeely and foundation executive director Rick Parker.

— Photos by Mark Wineka



Josh Triplett, Lindsay Triplett, Laura Allen and Wes Allen



Clockwise from above: Mandy and Drew Cochran; Bob Setzer, Pam Setzer, Janet Parker and Rick Parker; Martha Smith, Mary Tinsley and Danielle Corriher; Whitney Wallace Williams, Brannon Williams and Kristen Trexler; Paula Dibley, Charles Whaley, Lauren Whaley and Mark Doby; Gwin Barr and Mary Goodman; Teen Aron and Tracy Smith





Photographer Sean Meyers with his daughter, Emmaline



Matt Armstrong, Amanda Armstrong, artist Jonathan Armstrong and Joyce Armstrong



Featured artist Nancy Nieves

'Language of Nature' reception

A large artists' reception kicked off "The Language of Nature" exhibits appearing at Waterworks Visual Arts Center through May 25. The installations include Nancy Nieves' "A Painterly Walk Through the Woods"; fine arts photographer R. Wayne Wrights' "The Nature of Nature"; and a special juried group show, "The Seasons of Hurley Park: 30 Years." Included in the Hurley Park show are 40 works by 25 different artists.



Photographer R. Wayne Wrights, Stephen Sutherland and Ellen Sutherland



Artists Sharon Forthofer and Celia Jarrett



Artist Gail Baillargeon with Michael and Shawna Baillargeon

— Photos by Mark Wineka



Left: Luanne Short, John Laughlin and artist Rebecca Little

Right: Jean Wurster, artist Alea Johnson and Philip Halsey



It's time to call on our can-do attitude

In his novel *You Can't Go Home Again*, Thomas Wolfe wrote, "You can't go back home to your family, back home to your childhood, ... back home to ... dreams of glory and of fame ... back home to places in the country, back home to the old forms and systems of things which once seemed everlasting but which are changing all the time."

Well, I'm not sure I believe that sentiment. After living in Washington, D.C., for a dozen years, I returned home to Salisbury in 1991. To be sure, many things had changed. Rowan County's population had increased by almost 15 percent. Food Town was now Food Lion. Rowan County and Salisbury City School systems had merged. Cruising Main Street (a frequent high school pastime) was against the law. We even had a shopping mall.

Amid those changes, however, I found what I valued most about my hometown — the compassion, kindness and energy of its people — had, if anything, intensified. Every day, it seemed, I encountered dedicated people who came together to address problems facing the community. Whether the issue was teen pregnancy, substance abuse, child fatalities or gun violence, professionals and lay people set aside their personal agendas and put "boots on the ground" to find solutions. The results of those efforts continue to be felt today.

We're going to need that same kind of collaborative, can-do attitude to meet another challenge to our community's vitality. Rowan County, like much of the

nation, is in the midst of an enormous opiate epidemic whose effects are no less than an existential threat to the collective health of our citizens. Those effects are visited upon users and their parents, grandparents, children and loved ones, as well as law enforcement, fire and rescue personnel, the court system, social services and our local schools.

We've already rolled up our sleeves and begun the hard work of battling this crisis. YSUP! Rowan (pronounced Wise Up and an acronym for Youth Substance Use Prevention) is a community anti-drug coalition formed in late 2015 to address adolescent substance use and abuse, with a focus on reducing the use of alcohol and prescription medications. YSUP! Rowan recently received a five-year, \$625,000 Drug-Free Communities Support Program grant from the White House Office of National Drug Control Policy. The coalition will be implementing a variety of strategies to prevent young people from illegal substance use, in collaboration with

our numerous community partners.

To help the community understand the history and dimensions of the opiate epidemic, YSUP! Rowan, Rowan County government and the Center for Prevention Services is sponsoring a "Community Conversation about the Opioid Epidemic," featuring Sam Quinones, award-winning author of "Dreamland: The True Tale of America's Opiate Epidemic."

The event will be held on May 15 at the West End Plaza. Quinones will speak that evening; his appearance will be preceded by panel discussions and opportunities to work with community partners on issues including prevention, healthcare, treatment, harm reduction and criminal justice. The event is free and open to the public. A community-wide reading challenge featuring "Dreamland" will kick off in early April. The book is available at Rowan Public Library and for purchase from South Main Book Company.

I believe, as Mr. Quinones writes in "Dreamland," that "the antidote to heroin is community." Not just any community, however. I believe the antidote is OUR community, OUR home. Let's show the world how Rowan County gets it done. **S**

Karen South Jones is executive director of Rowan County Youth Services Bureau Inc., a United Way agency.



by
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